

# SIMPLY THYME CATERING

14020 NE 4<sup>th</sup> Plain Road Ste. E Vancouver, Wa 98682 360.891.0584

## **Buffet #1 \$17.95 per person**

**Rosemary Thyme Grilled Chicken Breast**

**Jasmine Rice Pilaf**

**Simply Thyme Garden Salad**

Mixed Greens with shaved carrots, sliced cucumber and tomato, topped with our herb croutons and dill ranch dressing

**Caesar**

Romaine tossed with Artichoke Hearts, Parmesan Cheese & our herbed croutons served with traditional Caesar dressing

**Fruit Tray**

Traditional sliced seasonal fruit

## **Buffet #2 \$20.50 per person**

**Appetizer**

**Seasonal Thyme Cheese Station**

Served with assorted crackers & assorted cubed cheeses, garnished with fresh fruit

**Sweet Spring:** dried apricots and crystallized ginger folded into our Chevre cheese blend & fresh rosemary

**Dinner**

**Simply Thyme Garden Salad**

Mixed greens with shaved carrots, sliced cucumber and tomato, topped with our herb croutons and served with dill ranch dressing

**Grilled Seasonal Vegetables**

Zucchini, red peppers, red onion and portabella mushrooms

**Beef Lasagna (and Vegetarian Option)**

Classic Marinara sauce, lean ground beef and fresh herbs covered in creamy melted cheese

**Assorted Fresh Baked Rolls**

**Buffet #3      \$21.95 per person**

**Summer's Red Fresh Fruit Salad**

Watermelon & raspberries tossed in our Raspberry Vinaigrette

**Tuscan Pasta Salad**

Gemellini pasta with sundried tomatoes, spinach, Parmesan cheese & basil pesto  
Tossed with Lemon –Herb Vinaigrette

**Grilled Summer Vegetables**

Zucchini, Red & Yellow Peppers, Red Onion & Asparagus

**Tartlets**

Herb Roasted Tomato Tarts & Brie & Wild Mushroom Tarts

**Rosemary-Thyme Chicken Breast**

Oven roasted House Favorite!

**Buffet #4      \$27.95 per person**

**Caesar Salad**

Romaine tossed with Artichoke Hearts, Parmesan Cheese & our herbed croutons served  
with traditions Caesar dressing

**Spinach Salad**

tossed with Red Pepper, Cippolini Onions, Feta Cheese & spiced Pecans,  
served with our Balsamic vinaigrette

**Grilled Seasonal Vegetables**

Red Peppers, Zucchini, Asparagus, Carrot, & Red Onion marinated & grilled to perfection

**Herbed Oven Roasted Red Potatoes**

**Rosemary-Thyme Chicken Breast**

Oven roasted House Favorite!

**Hazelnut-Crusted Pork Loin**

**Assorted Fresh Baked Rolls**

Served with butter pats

**Buffet #5      \$28.95 per person**

**Spinach Salad**

tossed with Red Pepper, Cippolini Onions, Feta Cheese & spiced Pecans,  
served with our Balsamic vinaigrette

**Grilled Summer Vegetables**

Zucchini, Red & Yellow Peppers, Red Onion & Asparagus

**Green Bean Medley**

Paired with Orange & Golden Carrots, seasoned with Dill Butter

**Herbed Oven Roasted Red Potatoes**

**Rosemary-Thyme Chicken Breast**

Oven roasted House Favorite!

**Beef Tenderloin (petite)**

served with Merlo Demi

**Assorted Fresh Baked Rolls**

Served with butter pats

**Buffet #6      \$37.95 per person**

**Bleu Pear Garden**

Mixed Greens with paired with caramelized Pear, Bleu Cheese & Honey Walnuts, served with our  
Honey-Thyme vinaigrette

**Fresh Fruit Platter**

**Grilled Seasonal Vegetables**

Red Bell Peppers, Zucchini, Asparagus, Portabella Mushrooms, Carrot, & Red Onion Marinated &  
grilled to perfection

**Smashed Potatoes**

Garlic & Basil Pesto

**Marinated Flank Steak**

sliced & served with Wild Mushroom Demi

**Wild Alaskan Salmon**

Hazelnut Crusted topped with Thyme Butter

**Assorted Fresh Baked Rolls**

Served with butter pats